Rancho del Zocalo
Citrus Marinated Chicken

6 Half Chicken

MARINATE

1 Gallon of Water
¼ Cup Sugar
3 Tablespoons of Salt
2 Tablespoons of Garlic Powder
3 Tablespoons of Onion Powder
1 Tablespoons of Lime Powder
2 Tablespoons of Lemon Powder
¼ Cup of Corn Syrup
3 Tablespoons Dried Parsley [crushed]
2 Cups Pineapple Juice

Directions:

In a container mix all the ingredients above except for the chicken.
Add the chicken and marinate for at least 4-hours or overnight.
When ready to cook turn on your broiler and brown the chicken for about 3 minutes on each side. Preheat oven at 350 degrees and roast for 35-40 minutes until internal temperature reaches 165 or above. Serve